
OSDH Process

- Food must be manufactured in a commercial kitchen or food processing plant. The rules regarding commercial kitchens can be obtained by visiting our Food Manufacturing pages at chs.health.ok.gov or calling the Consumer Health Service at 405-271-5243.
- If you are building a new food processing plant or commercial kitchen, your plans must be submitted to and approved by the Oklahoma State Department of Health (OSDH). There is a plan review fee which varies by county.
- After your plans are approved and the facility constructed, your facility must be inspected by an OSDH Manufacturing Inspector prior to opening.
- When your facility has been approved to open, the Manufacturing Inspector will issue a license application to you. You must submit the license application plus a check or money order for the indicated fee to:
Consumer Protection Division
PO Box 268815
Oklahoma City, OK 73126



Disclaimer: This pamphlet includes summarized information and key points. For more details, visit our Food Manufacturing pages at <http://chs.health.ok.gov>.


Oklahoma State Department of Health

Consumer Health Service

1000 NE 10th Street
Oklahoma City, OK 73117

Phone: 405-271-5243
Fax: 405-271-5286
E-mail: CHSLicensing@health.ok.gov

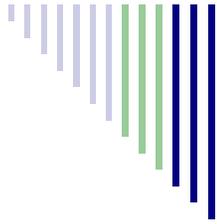


START-UP PRODUCTION: ACIDIFIED FOODS



Consumer Health Service

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<http://chs.health.ok.gov>



STARTING PRODUCTION

What you need to do before starting production of acidified foods.

1.) Determine pH. Send a sample of your product to a certified process authority* so they can determine the pH (degree of acidity). To be classified as an acid or acidified food, the food must have a pH of 4.6 or less.

2.) Acquire a Production Facility. Home kitchens are not approved for commercial food manufacturing. Therefore, a facility will need to be located that meets the requirements for a commercial kitchen. You can buy, build, rent or lease a facility that meets the requirements for a commercial kitchen. Another option is to locate a licensed food manufacturer who is willing to produce, or “co-pack” the product for you. Using a co-packer is sometimes a good alternative for a beginning food manufacturer because there are no costs associated with building an approved facility.

3.) Better Process Control School. At least one person on each shift must have attended a Better Process Control School, such as is periodically offered through OSU Food and Agricultural Products Center.



ACIDIFIED FOODS

4.) Register With the FDA. Your facility and process must be registered with the Food & Drug Administration (FDA) by filling out forms **2541 (Facilities Registration)** and **2541a (Process Registration)**, available from FDA.gov.

- *FDA forms must be signed by a “certified process authority” who can be found through the Association of Food and Drug Officials at <http://www.afdo.org/foodprocessing>
- You must contact the process authority to find out their requirements for evaluating your process.



Salsa Production

5) Develop a Label. All labels must include five required items:

- **On the Front Principle Display Panel:**
 1. Name of Product
 2. Net Weight
- **On the Back or Side Information Panel:**
 3. Nutrition Label
 4. Ingredients List
 5. Allergen List

Finished products must also include some sort of coding system such as a “use by” date which would permit a recall should the need ever arise.

REGULATIONS



Regulations for Acidified Foods:

- **Oklahoma Chapter 260;** Good Manufacturing Practice Regulations
- **CFR (Code of Federal Regulations) Title 21; Part 113;** Thermally Processed Low-Acid Foods Packaged in Hermetically Sealed Containers
- **CFR Title 21; Part 114;** Acidified Foods
- **CFR Title 21; Part 108;** Emergency Permit Control
- **CFR Title 21; Part 110;** Current Good Manufacturing Practice
- **CFR Title 21; Part 117;** CGMPs, Risked Based Preventative Controls

These and the most recent **FDA Guidance Document on Acified Foods** can be found at FDA.gov.

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